

FROM  
OUR KITCHEN

TO YOURS

# The Greenbrier's Original Mint Julep



Muddle 12-15 fresh mint leaves with one ounce of simple syrup.

Fill cup with crushed ice - very important for balance.

Add two ounces of Maker's Mark Bourbon.

Stir once or twice.

Add a sprig of mint dusted with powdered sugar.

## Mint Julep History

The oldest account book at The Greenbrier dates from 1816 and reveals that guests ordered "julips" at a cost of 25 cents per drink. When the popular writer Charles Dudley Warner described The Greenbrier in 1886, he noted that travelers were met by attendants "who avowed that there was no time of day or night when a mint julep or any other necessity of life would not be forthcoming at a moment's warning." By 1914, the mint julep was such a staple that a recipe for the drink appeared on The Greenbrier's souvenir calendar.